



TECHNICAL CARD

net weight (Kg)	240
breadth (mm)	1600
depth (mm)	1420
height (mm)	520

PROFESSIONAL DESCRIPTION

GAS PIZZA OVEN, MODULAR, for 12 PIZZAS, ECO GAS Line:

- version with **INOX front** ,
- **cooking chambers in aluminized steel with REFRACTORY TOP, high performance,**
- **CHAMBER dimensions mm 1230x930x150h;**
- **loading capacity per room: 12 PIZZAS diam. 300 mm or 4 600x400 mm trays,**
- **cooking module including hood ,**
- atmospheric burners placed under the refractory surface,
- **gas supply with safety valves ;**
- **thermal insulation ,**
- vapor exhaust on the back of the chamber,
- **maximum cooking temperature 420 °C ,**
- **digital regulation of the cooking chamber temperature ,**
- **independent controls for each room ,**
- **stabilized flame burners with automatic ignition ,**
- **door with tempered glass window ,**
- counterbalanced front doors,
- halogen lamps with high resistance and light capacity.

Accessories/Options:


- **oven supports** with tray holder guides made of painted steel, available **with heights of 500 mm, 700 mm and 860 mm ,**
- **leavening cells** for monobloc ovens, version with stainless steel front, electric heating with **thermostatic control (temp. 0°/+90°C)** available with **heights of 500 mm and 700 mm** to adapt to modules with 1 or 2 chambers
- **feet per leavening cell ,**
- **4 wheel kit , 2 of which with brake.**


MADE IN ITALY


CODE	DESCRIPTION	PRICE/DELIVERY
ITF-EGC/I	MODULAR gas pizza oven, for 12 pizzas, version with STAINLESS STEEL FRONT, 1230x930x150h mm CHAMBER with REFRACTORY TOP, thermal power 24000 Kcal/h, Weight 240 Kg, external dimensions 1600x1420x520h mm	€ 6.720,06 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
ITF-PPD 	Feet for leavening cells	€ 80,68 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

ITF-KRF 	4 wheel kit	€ 200,95 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
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ITF-SEGC 	Oven painted steel support	€ 719,15 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
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ITF-BGC/I 	Leavening cell with stainless steel front	€ 1.617,29 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
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Modulo cottura camera
EGC/I - dim.mm.1230x930x150h



Modulo cottura camera
EGC/I - dim.mm.1230x930x150h



Cella di lievitazione
BGC/I - dim.mm.1600x1000x700h



ECO-GAS

Forno a gas modulare per pizzeria, pasticceria e panetteria con camera di cottura in lamiera di acciaio alluminata. Piano cottura in refrattario. Sportello ad apertura controbilanciata. Scarico vapori.



ECO-GAS EGB

EFFICIENCY & TECHNOLOGY

- 420°C DI TEMPERATURA MASSIMA DI COTTURA
- ISOLAMENTO TERMICO GARANTITO
- BRUCIATORI ATMOSFERICI CON VALVOLE DI SICUREZZA POSTI SOTTO IL PIANO COTTURA
- REGOLAZIONE DIGITALE DELLA TEMPERATURA DELLA CAMERA DI COTTURA



CAPACITÀ DI CARICO PER CAMERA

EGC I/R

DIMENSIONI INTERNE
Internal dimensions
A/H 15 x L/W 123 x P/D 93 cm
12 Pizze Ø 30 cm
4 Teglie 60x40 cm
4 Baking pans 60x40 cm



DATI TECNICI TECHNICAL CHART



EcoGas EGC	Dimensioni interne (cm) Internal dimensions (cm)			Dimensioni esterne (cm) External dimensions (cm)			Peso Weight	Alimentazione Supply	Potenza Power	Potenza Power	Temperatura Temperature	N° Teglie # Baking pans
	A/H	L/W	P/D	A/H	L/W	P/D	KG	V/Ph/Hz	Kcal	Kcal/h	°C	60x40 cm
EGC I/R	15	123	93	47 + 5	160	142	240	230/1/50-60	24000	12500	0/450	4
BGC I/R				70	160	100	100	230/1/50-60			0/90	28
SEGC				86/70/50	160	104	50/46/40					18/12/6

R = Frontale rustico / Country Style Front I = Frontale Acciaio Inox / Stainless Steel Front